

Popcorn Chicken Bowl

Servings:	100.00
Serving Size:	1.00 Bowl
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Whole Grain Tyson Popcorn Chicken

Nutrition Information

Calories	530.24	Protein	23.36g
Fat	17.85g	SaturatedFat	2.73g
Trans Fat	0.00g	Cholesterol	21.82mg
Carbohydrates	71.13g	Fiber	7.69g
Sugar	4.83g	Sodium	972.74mg
Iron	2.93mg	Vitamin C	12.70mg
Vitamin A	261.06IU	Calcium	57.92mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
1200 Each	327120	CHIX POPCORN BRD WGRAIN FC .28Z 4-8	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen on breaded, fried, light coloring setting for rational from frozen. Cook until temp reaches 135 for 15 seconds. Batch cook item and put in 4 inch full pan for serving. 12 pc = 2 mt 1 grain

Measurement	DistPart #	Description	Preparation Instructions
100 4 oz	613738	POTATO PRLS EXCEL 12-28Z BAMER	RECONSTITUTE 1: Pour 4L (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size pan. 2: Add potatoes, stir for 15 seconds. 3: Let stand for 5 minutes, stir and serve. 1/2 cup serving
100 4 oz	285620	CORN CUT IQF 30 GFS	1/2 cup serving Make according to recipe.
100 2 oz	552061	MIX GRAVY POULTRY LO SOD 8- 22.6Z TRIO	2 oz serving Make according to recipe.

Preparation Instructions

HACCP FLOW PROCESS

-When frozen foods first come in check boxes for damage, take temperatures and record. Frozen food should be 32 degrees or below.

-When gathering foods that have been stored always check the use by date. If product does not meet standards report to manager right away and do not use.

-Maintain internal temperature of 40 degrees or colder when refrigerated. During prep keep out of danger zone (41-135).

-HOT HOLDING: All fully cooked foods for service should be maintained at or above a temperature of 135 degrees. If held at incorrect temperature for more than four hours, food needs to be discarded.

-CORRECTIVE ACTION FOR HOT FOODS: All cooked food items being held for service that drop below 135 degrees must be removed and reheated to 165 degrees. Use a calibrated thermometer and sanitize before probing. Probe food for 15 seconds making sure the tip is the center of the food. Wash and sanitize before returning to case.

-COOLING HOT FOODS: First cool food from 135-70 degrees within 2 hours then cool to 41 degrees or lower within the next 4 hours. If food has not reached 70 degrees within 2 hours food should be discarded.

-Hold leftover cooked product at temp of 40 degrees or colder for no more than 3 days. Discard if kept longer.

-Hold frozen product at temperature of 32 degrees or colder for 3 months.

SAME DAY SERVICE

-Wash hands before preparing for 20 seconds.

-Clean and sanitize work area.

- Wear clean gloves when handling food.
- Gather ingredients
- Do not cross contaminate. Boxes should be placed on a cart or on the floor. Do not place on counter. Make sure to wash hands after handling boxes.
- Do not mix old product with new.
- Make sure serving area is clean and sanitized.
- Record time and temperature at the beginning of each lunch.
- When storing foods - label with date and time they were prepared.